



PIG & RYE

BREAKFAST LUNCH BAKERY

CHRISTMAS ORDER LIST



Bakery

	Prijs	Aantal
Kerst Stol <i>800g brioche stol with rum soaked fruit and 100g homemade amandelspijs</i>	€ 12.50	<input type="text"/>
Kerst Tompouce <i>Filled with spiced salted chocolate cream and decorated with Father Christmas</i>	€ 4.50	<input type="text"/>
Gingerbread Person x 4 <i>Four Gingerbread poppetjes including decorating kit</i>	€ 7.50	<input type="text"/>
Croissant	€ 1.50	<input type="text"/>
Spek & Stroop	€ 2.40	<input type="text"/>
Ham & Cheese	€ 2.75	<input type="text"/>
Pain oh choc	€ 2.40	<input type="text"/>
Chocolate Brownie	€ 4.00	<input type="text"/>
Krentenbol x 1	€ 1.40	<input type="text"/>
Krentenbollen x 5	€ 6.00	<input type="text"/>
Worstenbroodje x 1	€ 2.20	<input type="text"/>
Worstenbroodjes x 5	€ 9.50	<input type="text"/>
Babka	€ 2.60	<input type="text"/>
Pain Naturel	€ 4.60	<input type="text"/>
Dark Rye	€ 4.60	<input type="text"/>
Molenaar	€ 4.85	<input type="text"/>
Pain de campagne	€ 4.60	<input type="text"/>
100% Rye - Half 800g	€ 5.50	<input type="text"/>
100% Rye - Whole 1600g	€ 11.00	<input type="text"/>
Notenbrood	€ 7.00	<input type="text"/>
Herby Cheese & Onion	€ 5.50	<input type="text"/>

Charcuterie

	Prijs	Aantal
Rillettes du Porc 200g <i>Cured & confit Bonte Bentheimer pork with onions, herbs & spices</i>	€ 9.50	<input type="text"/>
Pastrami 100g <i>Cured, smoked and steamed back leg of Bonte Bentheimer</i>	€ 6.00	<input type="text"/>
Bacon 100g <i>Black treacle cured Bonte Bentheimer Belly Bacon</i>	€ 6.00	<input type="text"/>
Back Bacon 100g <i>Appelstroop cured Bonte Bentheimer Back bacon</i>	€ 6.00	<input type="text"/>
Bloedworst (per stuk) <i>Bakbloedworst with apples & onions</i>	€ 3.50	<input type="text"/>
Jambon Persillé (per stuk) <i>Burgundian terrine; ham pieces in a wine aspic with parsley, garlic & shallot</i>	€ 5.00	<input type="text"/>
Pâté de Campagne <i>Rustic french pâté with garlic, red wine & cognac</i>	€ 7.50	<input type="text"/>
Pâté en Croute <i>Bonte Bentheimer pork meat with cepes, truffle, pistachio & truffle jelly</i>	€ 9.50	<input type="text"/>

Kitchen

	Prijs	Aantal
White Truffle Camembert <i>Fully ripened camembert stuffed with mascarpone & Italian White Truffle</i>	€ 24.95	<input type="text"/>
GourmetPakket for one <i>Full contents of the GourmetPakket can be found on the back page.</i>	€ 19.95	<input type="text"/>
Venison Wellington for two <i>Venison fillet wrapped in truffle, mushroom duxelle & Bonte Bentheimer bacon and packed in a puff pastry case. Served with Gratin Dauphinoise, Buttered Flower Sprouts and Red wine jus. Instructions for baking the Wellington and finishing the veggies are included in the pack</i>	€ 49.95	<input type="text"/>
Porchetta for four <i>Cured Bonte Bentheimer pork belly stuffed with herbs, lemon & garlic. This product is pre cooked sous vide and only needs to be finished for 35 minutes in a hot oven. Served with Gratin Dauphinoise, Buttered Flower Sprouts and Red wine jus.</i>	€ 64.95	<input type="text"/>
Mac & Cheese for four	€ 12.50	<input type="text"/>

Lekker gourmetten met Kerst?

The Pig & Rye Gourmet Pack is what you need!

1 x mini Bacon Cheeseburger kit including mini burger, mini brioche, mini bun, mini cheese, pickles, sauces & chutney

1 x mini Philly Cheesesteak Sub including mini brioche sub steak/onion/pepper mix, cheese, sauces & pickles

1 x mini Reuben with P&R pastrami, cheese, zuurkool, Russian dressing & sourdough slices

1 x mini Caesar salad

1 x mini Beef Tataki

1 x mini baguette

1 x mini kruidenboter

All homemade, all delicious and ready to prepare at home on your gourmet machine or just in a frying pan. €19,50 per person

Contact Details:

Name

Telephone

Email

Notes

Orders should be collected on 24/12 between 09:00 and 16:00